

With cocktails bars, restaurants, and health-oriented consumers all seeking fresh new flavors and unique juice products, some farms see juice and juice products as an opportunity to add value to their fruits and vegetables. Shelf-stable juices can be sold year-round, extending the products available through the seasons. Licensing and marketing options for juice and juice products depend on whether juice is raw or treated. This fact sheet deals with 100-percent juice products and beverages that include 100-percent juice as an ingredient, such as juice added to sparkling water, teas, and kombucha.

**This fact sheet includes information on:**

- Raw juice
- Pasteurized or treated juice
- WSDA Food Processor License for treated juice

## Raw Juice

Raw juice and beverages containing raw juice may be sold only in a retail environment where the juice is provided directly to the customer, such as at a farmers market, juice bar, or restaurant. It cannot be sold or distributed to other businesses. Raw juice cannot be sold wholesale in Washington State.

To sell raw juice, or a product containing raw juice, contact the county health department or local health district for specific permitting information. Specific rules and permitting requirements may vary from county to county.

## Pasteurized or Treated Juice

To sell a juice product wholesale—for example to a local restaurant, bar, local grocery or co-op—and to sell online and ship, the juice must be pasteurized or otherwise appropriately treated and a WSDA Food Processor License is required. Specific requirements for WSDA licensing for 100-percent juice and beverages containing 100-percent juice are described below.

For guidance on which category your juice product falls into and the applicable regulations, please contact the WSDA Food Safety Program and your local health jurisdiction to discuss your specific

product, processing, and sales plan. WSDA Food Safety Program is online at [agr.wa.gov](http://agr.wa.gov), or at 360-902-1876, [foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov). A list of local health jurisdiction offices can be found by searching the Washington Department of Health website, [doh.wa.gov](http://doh.wa.gov).

## WSDA Food Processor License for Treated Juice

For general information on the WSDA Food Processor License, please see the fact sheet on “WSDA Food Processor License and Facilities.” With the passage of the Food Safety Modernization Act, the requirements for the WSDA Food Safety Processor License are being aligned to the new Preventive Controls for Human Food Rule. Please see the “FAQ on the Food Safety Modernization Act” fact sheet, for more information.

Obtaining a WSDA Food Processor License for juice or a beverage containing juice involves meeting additional juice-specific requirements. The juice must be pasteurized or otherwise appropriately treated following the FDA rules for Juice **Hazard Analysis and Critical Control Point (HACCP)**. In beverages that use juice or puree as an ingredient along with other ingredients, for example sugar or water, the juice ingredient itself must be treated according to the same FDA Juice HACCP regulations.

## Juice Hazard Analysis and Critical Control Point (HACCP) Plan for 100-percent juice

As part of obtaining a WSDA Food Processor License for juice, businesses need to develop and follow a Juice HACCP Plan. The HACCP Plan is a preventive way of managing food safety that focuses on analyzing and controlling biological, chemical, and physical hazards to limit them in advance, rather than reacting to them. A HACCP Plan, identifies key points in the process where a food hazard is reasonably likely to occur and identifies the critical points in your production process where you can control (i.e., reduce or eliminate) the hazards.

### Pasteurization and 5-log reduction

Juice HACCP regulation requires that microorganisms of concern be controlled with a treatment that results in a “5-log reduction.” Essentially, this means juice needs to be pasteurized. The regulation does allow the use of other treatment processes, such as UV radiation. No matter which treatment process is used, a juice processor must be able to consistently demonstrate that the process results in a 5-log reduction in the pertinent pathogens. This means that the number of the target microorganism present in the juice is 100,000 times smaller after the treatment than before. Pasteurization times and temperatures vary depending on the type of product, process, the target microorganism, and the pH for the product.

### Juice HACCP training

The Juice HACCP Plan must be developed by someone with HACCP training (or equivalent on-the-job experience) that qualifies them to identify hazards and appropriate critical controls for the specific product and process. Businesses may choose to consult with an expert trained to evaluate the effectiveness of their process and control measures. A Juice HACCP expert can determine the pasteurization practices that will work for a particular juice product.

Washington State University (WSU) Food Processing Extension and Research offers trainings for food processors, and resources for product and process development. Their food lab can also do pathogen testing. For information, visit [foodprocessing.wsu.edu](http://foodprocessing.wsu.edu) or contact Dr. Girish Ganjyal at [girish.ganjyal@wsu.edu](mailto:girish.ganjyal@wsu.edu) or 509-335-5613.

Visit the WSDA Food Safety Program webpage at [agr.wa.gov](http://agr.wa.gov) for resources to help with HACCP planning, including links to HACCP training opportunities. Search for “HACCP.”

Visit the FDA webpage, [fda.gov/Food/GuidanceRegulation/HACCP/](http://fda.gov/Food/GuidanceRegulation/HACCP/), for detailed information about Juice HACCP, including an example of a Juice HACCP Plan.

### Preventive Controls for Beverages Containing Juice

If the product has ingredients in addition to juice—for example, a beverage that is not 100-percent juice but contains 100-percent juice as an ingredient—the WSDA processor licensing requirements for the finished product will follow the preventive controls regulations that were implemented with the Food Safety Modernization Act. This requires the development of an appropriate Food Safety Plan that identifies the preventive controls, such as heat treatment or acidification, that will be used to ensure the product is safe and “shelf stable.” The 100-percent Juice ingredient must also have been produced following the Juice HACCP requirements. For training and resources to develop a food safety plan with preventive controls, see the Illinois Institute of Technology website, [ifsh.iit.edu](http://ifsh.iit.edu), which hosts the home of Food Safety Preventive Controls Alliance.

### Resources

In addition to the resources listed above, visit the Northwest Food Processors Association website, [nwfpa.org](http://nwfpa.org), for training and other resources for food processors.



- 5. Licensing
- 23. WSDA Food Processor License and Facilities
- 25. Food Product Recalls
- 26. FAQ on the Food Safety Modernization Act